

# ***INSTALLATION & OPERATION MANUAL FOR Stockpot Range***

**ITW Food Equipment Group**

**VULCAN**

<b>MODELS</b>	<b>MLS</b>
VSP100	ML-052822
VSP200	ML-052823
VSP200F	ML-769292

[www.vulcanhart.com](http://www.vulcanhart.com)



<b>MODELS</b>	<b>MLS</b>
WSPR1	ML-760600
WSPR2	ML-760601
WSPR2F	ML-769292

[www.wolfrange.com](http://www.wolfrange.com)



**VSP100**



**WSPR2F**

ITW Food Equipment Group, LLC  
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Baltimore, MD 21222

**RETAIN THIS MANUAL FOR FUTURE USE**

**FORM F-36951 (04-07)**

## **IMPORTANT FOR YOUR SAFETY**

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

### **IMPORTANT**

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

### **FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

# **INSTALLATION, OPERATION AND CARE OF STOCKPOT RANGE**

## **GENERAL**

Stockpot ranges are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Heavy-duty, cast iron top grate(s) are easily removed for cleaning when cool. A grease drawer is provided to collect fat run-off; it opens to the front for inspection or drain-off.

<b>Model</b>	<b>Number of Burners</b>	<b>BTU/hr Input Rating</b>
VSP100, WSPR1	2	110,000
VSP200, WSPR2	4	220,000
VSP200F, WSPR2F	4	220,000

## **INSTALLATION**

### **UNPACKING**

Immediately after unpacking, check for possible shipping damage. If the stockpot is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the type of gas (natural or propane) and the clearance dimensions (see below) agree with the specifications on the rating plate which is located at the back of the stockpot.

### **LOCATION**

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the stockpot adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the stockpot top grate. Position the stockpot in its final location. Check that there are sufficient clearances to service the stockpot and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

<b>Minimum Clearance</b>	<b>Combustible Construction</b>	<b>Non-Combustible Construction</b>
Rear	24"	4"
Sides	18"	0"

## INSTALLATION CODES AND STANDARDS

**The Stockpot Range must be installed in accordance with:**

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

**NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

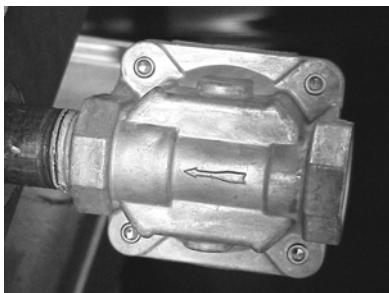
In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

## GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the stockpot on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the stockpot (Fig. 2) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 3).



**Fig. 2**



**Fig. 3**

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the hotplate be connected to supply pressure greater than  $\frac{1}{2}$  psig (3.45 kPa) or 14" W.C.

## **LEVELING**

The Stockpot Range is equipped with legs. Turn the feet at the bottom of the legs in or out to level the Stockpot Range in the final installed location.

## **VENTILATION HOOD**

The stockpot should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the stockpot and vent hood free from any obstructions.

## **GAS CONNECTION**

The data plate on the lower right side of the charbroiler indicates the type of gas your unit is equipped to burn. DO NOT connect to any other gas type.

**CAUTION: All gas supply connections and any pipe joint compound must be resistant to the action of propane.**

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the charbroiler. The gas supply line must be at least the equivalent of  $\frac{3}{4}$ " iron pipe. 72-inch units should be connected to the gas supply on both the left and right sides to provide adequate gas flow.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the  $\frac{1}{8}$ " pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A maximum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

When testing the gas supply piping system, if test pressures exceed  $\frac{1}{2}$  psig (3.45 kPa), the charbroiler and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are  $\frac{1}{2}$  psig (3.45 kPa) or less, the charbroiler must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

**WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.**

# OPERATION

**WARNING:** THE STOCKPOT RANGE AND ITS PARTS ARE HOT. BE CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE STOCKPOT RANGE.

## CONTROLS

The burner is in two sections, controlled by two heavy duty infinite control valves. The center "Star" section (Fig. 2) is on separate burner with an input of 55,000 BTU/hr. It is controlled by the right burner valve knob. The outer circle of the burner (Fig. 2) is the other separate 55,000 BTU/hr input burner, controlled by the left burner valve knob.

These two separate burners provide heat flexibility. With one burner off and the second burner set low, up to both burners full on, you can move from low simmer on up to 110,000 BTU/hr input.

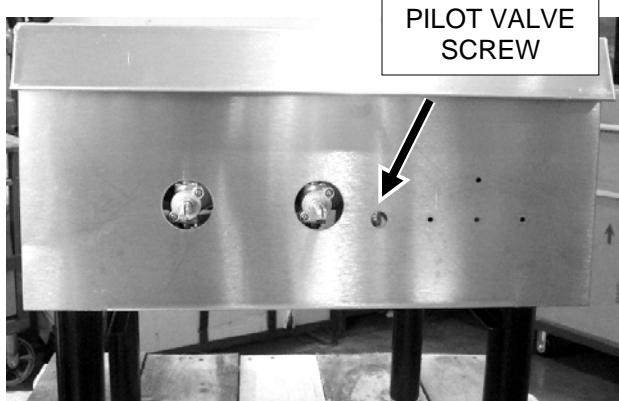


Fig. 1

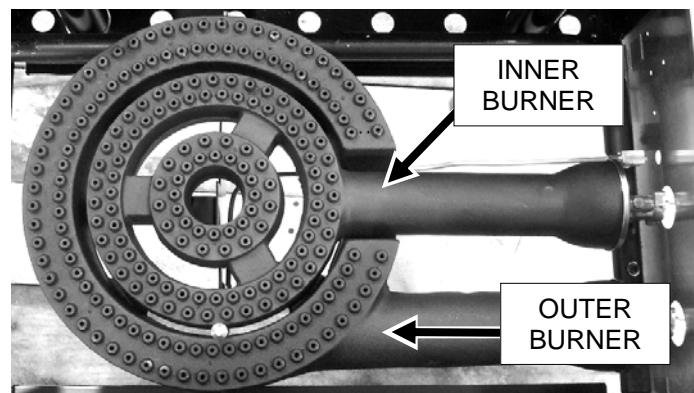


Fig. 2.

## LIGHTING INSTRUCTIONS

1. Turn all burner valves to OFF position and wait 5 minutes.
2. Turn gas shutoff valve ON.
3. Light standing pilot with a lit taper. Adjust pilot to  $\frac{1}{4}$ " high flame, if necessary, by turning pilot valve adjusting screw (see Fig. 1) counterclockwise to increase or clockwise to decrease flame.
4. Turn burner valve to ON position.
5. If pilot does not light, turn main gas supply OFF and repeat steps 1 through 4.

## TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF.

## CLEANING

Top grate(s) may be immersed in strong commercial cleaning compound overnight. In the morning, rinse with hot water to remove any residues of cleaning compound.

Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution.

Places where fat, grease, or food can accumulate must be cleaned regularly.

## MAINTENANCE

**WARNING:** THE STOCKPOT RANGE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING.

## SERVICE

Contact your local Service Agency for any repairs or adjustments needed on this equipment.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Pilot Outage	<ol style="list-style-type: none"><li>1. Pilot flame too low</li><li>2. Restriction in pilot orifice</li><li>3. Restriction in pilot valve</li></ol>
Improper burner combustion	Improper ventilation
Poor Ignition	<ol style="list-style-type: none"><li>1. Insufficient gas input</li><li>2. Poor air-gas adjustment</li><li>3. Restriction in pilot orifice</li><li>4. Restriction in main burner ignition port</li><li>5. Restriction in control valve</li><li>6. Restriction in gas orifice</li></ol>